**TRADITIONAL CZECH FOOD**



[Tato fotka](http://commons.wikimedia.org/wiki/File:Sv%C3%AD%C4%8Dkov%C3%A1_v_Peci_pod_Sn%C4%9B%C5%BEkou.jpg) od autora Neznámý autor s licencí [CC BY-SA](https://creativecommons.org/licenses/by-sa/3.0/)

**TENDRELOIN-It is a sirloin beef roast served with a cream sauce with root vegetables, we call it a sirloin sauce. It is usually served with bun dumplings, and flavoured with cranberries, a slice of lemon and whipped cream. Traditionally, the sauce is made from grazed root vegetables (carrots, celery, parsley), and cream.**

**PORK DUMPLINGS-Pork dumplings, a common (folk) name for the Czech national dish, pork roast with bun dumplings and braised cabbage, which consists of three components, served on a plate together: Roast pork, bun, potato, dumpling, steamed white sour cabbage After placing these components on a plate, the roast juice is poured or poured over the plate**